

# Breakfast Burritos

Thanks to Joe Ball, Troop 20, Hillview, Ky. for sharing this with me. Actually, I'm not sure if he shared it with me or I stole it from him. Anyway, it's a 1 pot meal and that makes it easy to cleanup afterwards.

Sausage (pre-cooked packages from Wal-Mart, 3 lb packages work great)

Eggs

Cheese (grated)

Salsa

Milk

Salt

Pepper

Soft Tortilla Shells

Cook the sausage (or use pre-cooked sausage such as the packages from Wal-Mart)

Chop sausage into small (dime size) chunks. Put into skillet, add eggs, small amount of milk. Add salt and pepper to season. Cook over medium heat, stirring constantly with spatula until eggs are cooked to desired doneness.

Serve in tortilla shell but don't put too much on because you are going to fold it over before eating. Add cheese and salsa as each individual desires. Fold a bottom up, then fold left and right sides over and eat. Real men don't even use a plate to eat this.

I didn't put amounts in the recipe. It all depends on how many people and how they eat. Growing boys eat more than an elephants. As a general rule, 2 eggs and 1 to 1 ½ sausage patty per person.